

# M O N O

**DINNER**  
18TH MAY, 2024

**SOUL / JOURNEY \***  
HK \$1888 / HK \$2288

## WINE PAIRINGS

ADVENTURE  
TRADITION

HK \$888  
HK \$1488

**Mexican Purple Corn Soufflé**  
buri tartare with granny smith apple

**Tarbouriech Oyster**  
banana declination and shallot Chantilly cream

**Andean Vegetables Salad**  
NOMAD Ossetra caviar, potato causa and  
Peruvian aji amarillo coulis

**MONO-made Poppy Seed Sourdough Bread**  
Eva Aguilera biodynamic Arbequina olive oil

**Signature Danish Langoustine**  
Ecuadorian cacao expressions  
**Add on HK\$480**

**Binchotan Grilled South African Abalone \***  
XO sauce infused tortilla, Yunan green chilli xnipec;  
chicken and clam consommé with the liver and Mezcal emulsion

**Venezuelan Tamal**  
local sand shrimp, white asparagus and  
Caribbean sofrito beurre blanc

**Grilled Akamutsu \***  
charred celtuce and razor clams with Mexican avocado leaf nage

**Bone-roasted Plounéour-Menez Pigeon**  
salt crust baked mashua, strawberry Mole, Venezuelan wasakaka  
and Mate tea scented pigeon jus

**Cantaloupe Melon**  
impregnated with spiced Hibiscus cold soup,  
avocado leaf gelato and crispy French meringue

**Taiwanese Theobroma**  
braised Pingtung cacao pod, fermented mucilage  
and raw MONO-made chocolate

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Traditional dulce de leche and coconut Alfajor  
Mandarin Pate de fruit  
Argentinian mate cocido

All prices will be subject to 10% service charge.